

RECIPE

ONION & MUSHROOM CONSOMMÉ

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BAGUETTE AUX COMTÉ & PICKLES

Recipe: **LUKAS GROSSMANN**

INGREDIENTS

1 bunch of red radishes
1tbsp mild white wine
vinegar
2tbsp brown sugar
250g brown button
mushrooms
10g dried porcini
4 red onions of 80g each
100ml dry white wine
500ml vegetable broth
1 bayleaf
3tbsp butter
1tbsp olive oil
100g small king oyster mushrooms
French baguette
150g Comté
1 bunch chervil



TIME

45 MINUTES



SERVING

4 PEOPLE



CATEGORY

STARTER



ISSUE

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SCHRITT 1 Clean the radishes and cut into thin slices, halve or quarter. Add sugar, vinegar, a pinch of salt and 2 tbsp of water and leave to marinade.

SCHRITT 2 Halve the onions, peel and cut into thin strips. Clean the button mushrooms and remove the bottoms of the stalks. Cut into thin strips.

SCHRITT 3 Melt 1 tbsp of butter and 1tbsp of olive oil over medium heat, add the onions and mushrooms. Cook until they have a nice, golden brown colour.

SCHRITT 4 Add the white wine and cook until the alcohol has evaporated – the mixture will caramelise. Add the broth and 250ml of water, crumble the dried porcini into the broth and let simmer with a lid on a low heat for 45min.

SCHRITT 5 15min before the mushrooms are done, pre-heat the grill of your oven to 200°C. Cut 4 slanted slices of baguette (1cm wide) and butter them. Toast under the grill for 5min.

SCHRITT 6 Take the baguettes out of the oven, grate half of your cheese over the top and toast again for 3-5min.

SCHRITT 7 Season the soup with salt and pepper, grate the rest of your cheese over the toast and garnish with radishes.

SCHRITT 8 Serve the soup with toast and chervil.